MOUSSE AU CHOCOLAT II

8 servings

4 squares (ounces) unsweetened chocolate
¾ cup sugar
¼ cup water
5 eggs, separated
1 teaspoon vanilla extract or 1 tablespoon cognac or 2 tablespoons sherry

1. Combine the chocolate, sugar and water in the top of a double boiler. Heat until the chocolate has melted, stirring occasionally.

2. Add the egg yolks, one at a time, while the double boiler is still over the heat, beating hard after each addition.

3. Remove the mixture from the water and let cool while beating the egg whites stiff. Fold the whites in gently but thoroughly and flavor with vanilla, cognac or sherry.

4. Turn the mixture into a dessert bowl or individual sherbet glasses and let stand in the refrigerator at least twelve hours.